



Happy Father's Day



Dad is the big cook

Andrew So L3

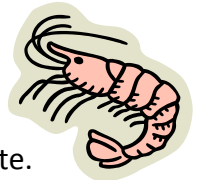
15th May 2013

My dad always cooks for us on weekends. He cooks very delicious food for us.

One Sunday afternoon, dad told us that he would make pan-fried soy sauce prawns ; beef stew with big cabbage; fried fish fillet and spaghetti with crab.

We watched dad rinse the prawns, beef, cabbage, fish and crab. Next, he removed the intestine of the prawns. He also chopped the crab into pieces. He sliced the fish and chopped the beef.

He then heated the wok and added a little oil, after which he put in the prawns. After a few minutes, the prawns turned from grey to orange. He added the soy sauce, and turned the prawns over. When he was done with them, he transferred them onto the plate.



The next thing he did was to boil a large pot of water. When the water boiled, he cooked the spaghetti until it became soft. He sieved the spaghetti, draining it from the pot, and then transferred it into the wok. He mixed the spaghetti with the chopped crab. After 10 minutes, he dished it up onto the plate. The spaghetti crab dish looked really nice on the plate.



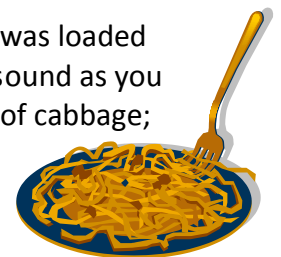
He put a little oil in the wok again, on the fish fillets and fried them.



and then he sprinkled some breadcrumbs. After 5 minutes, it was done.

Lastly, he mixed the water with a little vinegar, a little sesame oil, and a little soy sauce. He put the liquid, the beef and the cabbage into the pot and cooked everything over gentle heat. After about 10 minutes, the beef stew was ready.

Everything was served while hot. The prawns were crispy and juicy. The spaghetti was loaded with crabmeat. The fried fish fillets were so crunchy that you could hear crackling sound as you bite. The stew was yummy. Everyone loved the soup because it blended the taste of cabbage; beef; sesame oil, soy sauce and vinegar.



We all enjoyed the dishes very much.

What a happy day it was!